

AMENDMENTS TO THE CLAIMS

This listing replaces all prior versions and listings of claims in the application.

Listing of Claims

1. (Currently Amended) A protein preparation comprising (i) at least 60% protein from a plant source comprising lupine seed, based on the dry weight, (ii) a milk-like aroma; ~~which that~~ corresponds to at least 1 ppm of diacetyl, and (iii) L-lactic acid or a mixture of D-lactic acid and L-lactic acid; ~~wherein said plant source comprises lupine seed.~~

2. (Currently Amended) The protein preparation of claim 1, wherein said protein preparation comprises at least 70% protein from the a-plant source, based on the dry weight, a milk-like aroma that corresponds to at least 7 ppm of diacetyl, and at least 0.5% by weight of L-lactic acid or a mixture of D-lactic acid and L-lactic acid ~~lactic acid~~.

3. (Currently Amended) The protein preparation of claim 2, wherein said protein preparation comprises at least 85% protein from the a-plant source, based on the dry weight, a milk-like aroma that corresponds to at least 15 ppm of diacetyl, and at least 1.0% by weight of L-lactic acid or a mixture of D-lactic acid and L-lactic acid ~~lactic acid~~.

4. (Currently Amended) The protein preparation of claim 1, wherein said L-lactic acid or a mixture of D-lactic acid and L-lactic acid ~~lactic acid~~ is predominantly or exclusively L-lactic acid.

5. (Previously Presented) The protein preparation of claim 1, wherein said protein preparation is lactose-free and cholesterol-free.

6. (Previously Presented) The protein preparation of claim 1, wherein said protein preparation comprises probiotic lactic acid bacteria.

7. (Cancelled)

8. (Currently Amended) The protein preparation of claim 1, wherein said protein preparation has at least one property selected from the group consisting of (A) ~~has an~~

emulsifying activity of 40 to 50% in a 10% strength solution at pH 7 ~~and/or~~ and (B) can emulsify at least 400 ml of oil/g of protein in a 1% strength solution.

9. (Currently Amended) The protein preparation of claim 1, wherein said protein preparation has at least one property selected from the group consisting of (A) a foam activity of at least 600%, preferably greater than 950%, and/or and (B) a foam density of 190 to 250 g/l at a pH of 7.

10. (Withdrawn) A method for producing a protein preparation, wherein a plant starting material is pretreated in a suitable manner and (A) has at least 60% by weight of plant protein, based on the dry weight of the material, (B) is fermented using a microorganism that produces lactic acid in the presence of one or more nutrient source(s), nitrogen source(s) and/or mineral source(s) necessary for the micro-organism, and (C) comprises lupine seed.

11. (Withdrawn) The method of claim 10, wherein said microorganism is selected from preferably homo-fermentative and potentially heterofermentative microorganisms, selected from lactococci, lactobacilli and pediococci.

12. (Withdrawn) The method of claim 11, wherein said microorganism is selected from *Lactobacillus perolens*, *Lactobacillus paracasei* and *Lactobacillus plantarum*.

13. (Withdrawn) The method of claim 10, wherein said fermentation is carried out using a solution or dispersion of the plant protein in a concentration of 5-25% dry matter, preferably 15 to 20% dry matter.

14. (Withdrawn) The method of claim 10, wherein said fermentation is performed in a medium to which citric acid has been added in an amount of 0.1 to 2.5 g/l, preferably of about 2 g/l.

15. (Withdrawn) The method of claim 10, wherein said fermentation is performed in the presence of a buffer which buffers the fall in pH due to the formation of lactic acid.

16. (Currently Amended) ~~The A~~ protein preparation of claim 1, wherein said milk-like aroma was obtained by fermentation ~~the biotechnological treatment of a predominantly or exclusively source plant~~ starting material of lupine seed origin.

17. (Currently Amended) The protein preparation of claim ~~1~~ 16, ~~obtained by a method for producing a protein preparation, wherein said~~ starting material of lupine seed origin comprises source plant material is pretreated in a suitable manner having at least 60% by weight of plant protein, based on the dry weight of the material, and is fermented using a microorganism that produces lactic acid in the presence of one or more sources necessary for the microorganism selected from the group consisting of nutrient sources, nitrogen sources, and mineral sources ~~nutrient source(s), nitrogen source(s) and/or mineral source(s) necessary for the microorganism~~.

18. (Currently Amended) ~~The use of a~~ protein preparation of claim 1, wherein said protein preparation is suitable as a food ingredient.

19. (Previously Presented) The protein preparation of claim 6, wherein said protein preparation is a probiotic food.

20. (Currently Amended) The protein preparation of claim 18, wherein said protein preparation is suitable for producing ice cream.

21. (Currently Amended) The protein preparation of claim 1, wherein said protein preparation has at least one property selected from the group consisting of (A) ~~has an~~ emulsifying activity of 40 to 50% in a 10% strength solution at pH 7 ~~and/or~~ and (B) can emulsify at least 500 ml of oil/g of protein in a 1% strength solution.

22. (New) The protein preparation of claim 9, wherein said protein preparation has a foam activity of greater than 950%.